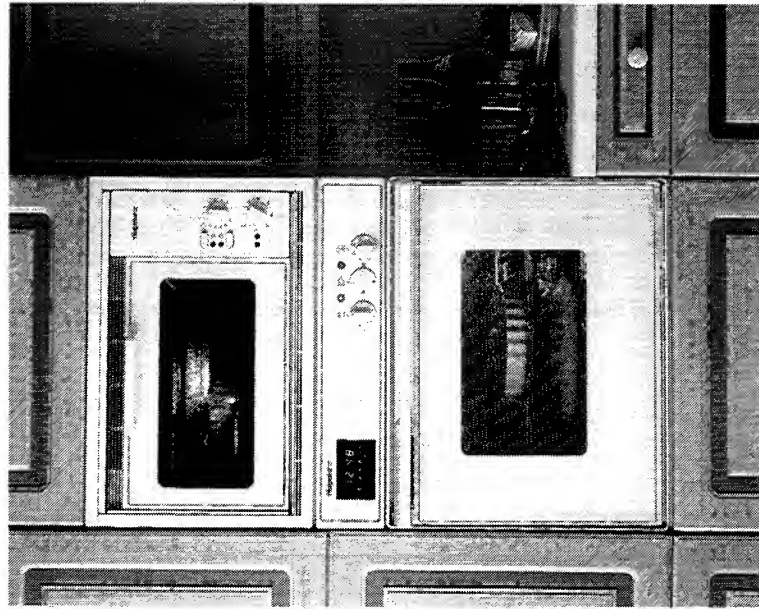


# HOTPOINT HANDBOOK

**FULL INSTRUCTIONS FOR INSTALLING  
AND OPERATING YOUR HOTPOINT  
COMBINATION MICROWAVE OVEN  
MODEL 6680**



# Hotpoint®

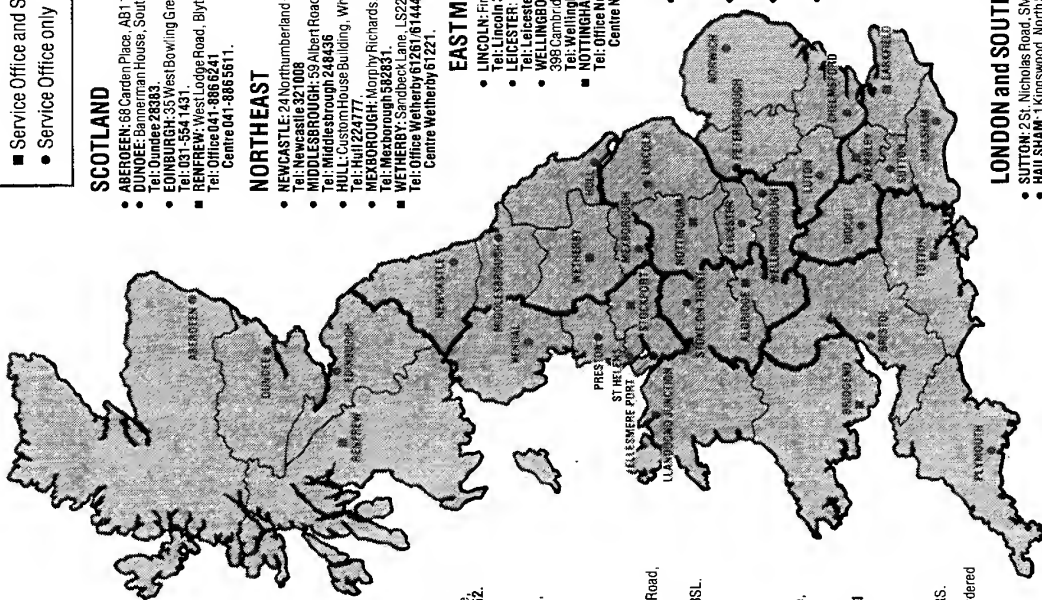
**SERVICE CALL:** If you have a problem with your appliance ring your local Service Office.  
**SPARES:** To purchase spares contact your Service Centre for prices and availability.  
 Please address all correspondence to Hotpoint Service Centre or Hotpoint Service Office applicable.

- NORTHEAST**
- NEWCASTLE: 24 Northumberland Road, NE1 8AJ.  
Tel: Newcastle 32 1008
  - MIDDLESMOUTH: 59 Albert Road, TS1 1NG  
Tel: Middlesbrough 248 435
  - HULL: Custom House Building, Whitefriargate, HU1 2EU.  
Tel: Hull 22 0777
  - LEEDS: 100 The City Square, Leeds LS1 2UR  
Tel: Leeds 434 5293
  - WETHERBY: Sandbeck Lane, LS22 4TW.  
Tel: Wetherby 61 261 61 444  
Centre Wetherby 61 261 61 221

• **LINCOLN:** Firth Road, LN6 7BW.  
Tel: Lincoln 336111  
• **LEICESTER:** 65 Belgrave Gate, LE1 3HR.  
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• **WELLINGBOROUGH:**  
398 Cambridge Street, NN8 1DW.  
Tel: Wellingborough 223669.  
• **NOTTINGHAM:** Ashling Street, NG23 1JB.  
Tel: Office Nottingham 862431  
Centre Nottingham 860387

**NORWICH:**  
392 Upper St., Giles Street,  
NW2 1LT.  
Tel: Norwich 620581.  
**PETERBOROUGH:**  
Celta Road, PE2 9JB.  
Tel: Peterborough 64741.  
LUTON: 5 Crawley Road,  
LU1 1XH.  
Tel: Luton 452211.  
**CHELMSFORD:**  
Industrial Buildings,  
Beehive Lane, CM2 9TE.  
Tel: Chelmsford 283331.  
Spares and accessories  
may be ordered from  
Hoipoint Spares  
Administration Dept.,  
Celta Road, Peterborough,  
PE2 9JB. Tel:  
Peterborough 66989

- **SUTTON 2S:** Nicholas Road, SM1 1EH. Tel: 01-643 0921
- **HAILSHAM:** Kingswood, North Street, BN27 1DQ. Tel: Hailsham 847233
- **WEMBLEY:** 68 East Lane, HA9 7PQ  
Tel: Service Office for S. Heris and Middlesex 01-908 1933  
Service Office for London area 01-904 1250
- **Service Centre** 01-894 0281.
- **LARKFELD:** Larkfield Trading Estate, New Hythe Lane, ME20 6SW. Tel: Office Maidstone 76571  
Centre Maidstone 76631.



**Northern Ireland:**  
256 Ormeau Road, Belfast,  
BT7 2TZ.  
**Tel: Belfast 647111.**

**Eire:** 35/36 Arran Quay,  
Dublin 7.  
**Tel: Dublin 725922.**

Spares and accessories  
may be ordered from  
either address.

**KENDAL:** 28 Highgate, LA9 4SX.  
Tel: Kendal 24483.  
**PRESTON:** 24/25 Cannon Street,  
Pr1 3NR. Tel: Preston 74311.  
**ST. HELENS:** 40 Cowley Hill Lane,  
WA10 2AO. Tel: St. Helens 35152.  
**ELLESMERE PORT:**  
1 Church Parade, L65 2ER.  
Tel: 051-356 7141.  
**STOCKPORT:** 44/46 Station Road,  
Heaton Mersey, SK4 3QT.  
Tel: Office 061-442 8677  
Centre 061-432 0255.

**LLANQUONO JUNCTION:** Conwy Road,  
 LL31 9RZ. Tel: 0920 65 82626.  
**BRIOGEND:** 18 Western Avenue,  
 Bridgend Industrial Estate, CF31 3SL.  
 Tel: Office Bridgend 54121  
 Centre Bridgend 54127.

● **STOKE-ON-TRENT:** West Avenue,  
Nelson Estate, Talke, S17 1TN.  
Tel: Kidsgrove 74511.

■ **ALDRIDGE:** Westgate, WS9 8UX.  
Tel: Office Aldridge 55641/55861  
Centre Aldridge 55866.

• **DIDCOT:** 224 Broadway, OX11 8RS.  
**Tel: Didcot 817711.**  
Spares and accessories may be ordered  
from either Aldridge or Wembley  
Centres.

● **BRISTOL:** 3/5 Brislington Hill, Brislington, BS4 5BG. Tel: Bristol 714471.  
● **PLYMOUTH:** 69 Mutley Plain, PL4 6JH. Tel: Plymouth 262631.  
■ **TOTTEN:** South Hampshire Industrial Park, Salisbury Road, SO4 3SA.  
Tel: Office Totton 851191  
Centre Totton 857933.

Hotpoint Ltd., Peterborough, England, PE2 9JB

# Your new Combination Oven

Using your new Combination Oven is very easy. This handbook gives you the basic details for installing and operating your oven. The cookery book supplied gives detailed information on cooking techniques. Read right through this handbook to familiarise yourself with the oven's operation before reading the cookery book.

## Electrical Requirements

All Hotpoint appliances come complete with a fitted plug. The plug on your Oven has a 13A fuse. If the plug does not fit your sockets, a new plug can be fitted. Cut off the old plug and throw it away, do not insert it into a socket elsewhere in the house as this could cause a shock hazard.

### **WARNING – THIS APPLIANCE MUST BE EARTHED.**

#### **IMPORTANT – Fitting a Different Plug:**

The wires in this mains lead are coloured in accordance with the following code:

Green and Yellow	—	Earth
Blue	—	Neutral
Brown	—	Live

If you fit your own plug, the colours of these wires may not correspond with the identifying marks on the plug terminals. This is what you have to do:

1. Connect the green and yellow (Earth) wire to the terminal in the plug marked 'E' or with the symbol  $\equiv$ , or coloured green or green and yellow.
2. Connect the blue (Neutral) wire to the terminal in the plug marked 'N' or coloured black.
3. Connect the brown (Live) wire to the terminal marked 'L' or coloured red.

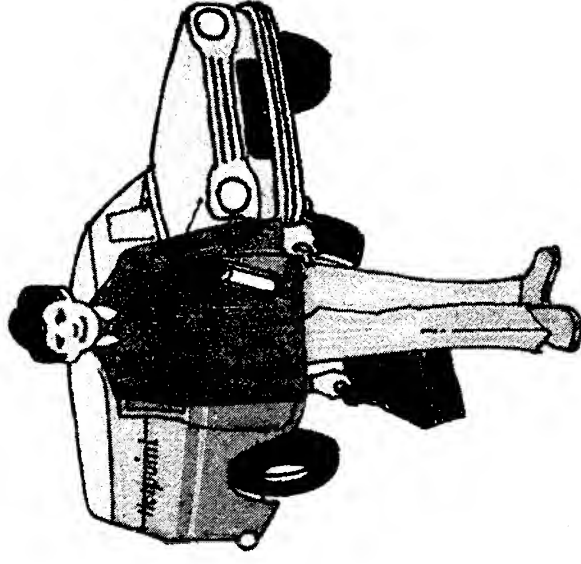
With alternative plugs a 15A fuse must be fitted either in the plug or adaptor or in the main fuse box. In the event of replacing a fuse in the plug supplied a 13A ASTA approved fuse to BS1362 must be fitted.

If the plug is the moulded on type the fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover, the plug must **not** be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your nearest Hotpoint Service Office or local Electricity Board. The colour of the correct replacement fuse cover is that of the coloured marks or insert in the base of the plug.

# Five Year Guarantee

From the moment your Oven is delivered Hotpoint guarantees it for **FIVE YEARS**. During the five years all parts are completely free of charge provided they are fitted by Hotpoint's own Service Engineer. Labour costs are chargeable after the first year.

This guarantee does not cover accidents, negligence or power cuts. The Oven must be used in the United Kingdom and must not be tampered with or taken apart by anyone who is not an authorised Hotpoint representative. Hotpoint's guarantee in no way limits your legal rights.




### **Proof of Purchase**

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

# If your Oven won't work

## ...don't panic

Just quickly check these points before calling a Hotpoint engineer.

1. If the oven does not work at all:
  - Check that the oven is correctly plugged in and that the mains supply has been switched on.
  - Check that the wall socket is working properly by plugging in another appliance.
2. If the microwave power will not come on:
  - Check that the door is securely closed and that the timer is set.
  - Check that there are no food particles trapped in the door preventing it from closing properly.
  - Make certain that you pressed the start button
3. If the food is not cooked properly or takes longer to cook than normal.
  - Has the  button been pressed inadvertently?
  - Have you cooked a larger quantity than usual? Remember that in a microwave cooking time should be increased for larger quantities.

If, after following these instructions, you are still having problems contact your nearest Hotpoint Service Office. The telephone number is shown on the back page.

When you contact us we need to know:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number 6680 and colour.
5. When it was purchased.

Put the date here .....

Make sure you have all these details before you call. Meanwhile, switch off the appliance at the mains supply and leave it alone until the Engineer calls.

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# Installing your Combination Oven

Your Combination Oven can be installed in one of three ways

1. Freestanding.
  2. Built in on its own.
  3. Built in above a Hotpoint single oven. (Models 6110B/6120B/6120W.)
1. **Freestanding use**
    - a. The oven weighs 39kg (87lb) and must be placed on a horizontal surface strong enough to support this weight.
    - b. Keep away from direct exposure to high temperatures and steam, ie do not place it next to your cooking hob or a kettle.
    - c. Do not place anything on top of the oven.
    - d. To provide adequate ventilation keep the sides of the oven 5 cm (2in) away from any wall and the back 10cm (4in) clear of the back wall.
  2. **Built in on its own**
    - a. The oven must only be built in using the specially designed kit Model No 6070B (Mink Brown) or 6070W (Polar White) available from Hotpoint retailers.
    - b. Figures 1 and 2 below, are given for planning guidance only. For full details please refer to the instructions supplied with the 6070B/6070W built in kit.
    - c. The Combination Oven can be built under a worktop, Figure 1, or built in at eye level in a tall housing unit, Figure 2.
    - d. The shelf supporting the Combination Oven must be 15mm thick.
    - e. The housing unit should be solid wood or have a melamine or laminate finish.

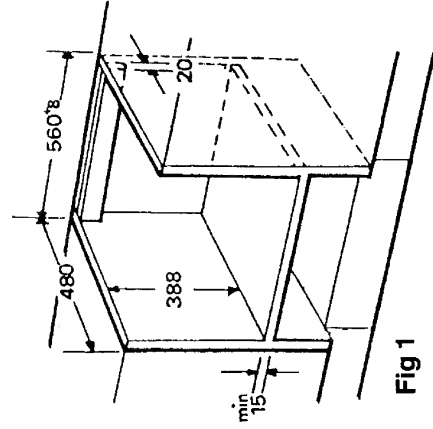


Fig 1

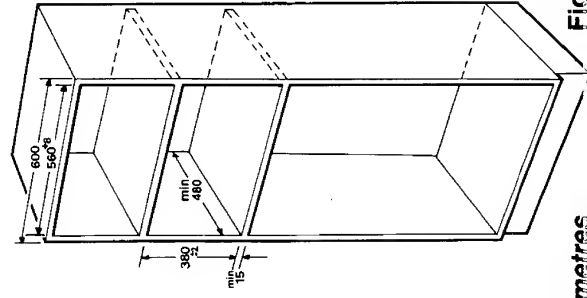


Fig 2

All dimensions in millimetres

## Cleaning the Inside (cont'd)

The stainless steel frame on the inside of the door will take on a brownish discolouration due to the high temperatures in the oven. This will not affect its quality.

This frame can be cleaned with a moist cloth and a proprietary stainless steel or ceramic glass cleaner.

Ensure that the area around the door is kept clean or the door may not close properly and the microwave will not operate. This should be done with a cloth soaked in soapy water.

## Cleaning the Accessories

The best results are achieved by soaking the accessories immediately after use in washing up water and then removing any dirt with a sponge or brush.

The grid and the glass tray can be cleaned in a dishwasher.

Do not clean the glass oven tray with scouring agents.

## Replacing the interior light.

Before changing the bulb ensure that the oven is switched off and the plug is pulled out from the mains.

Unscrew the cover plate on the outside at the back of the oven (Fig 9).

Replace the bulb (Fig 10).

Replace the cover plate.

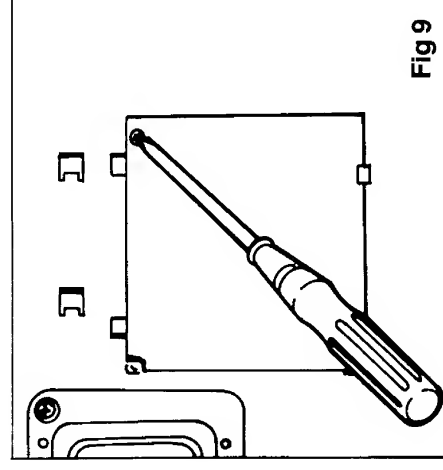


Fig 9

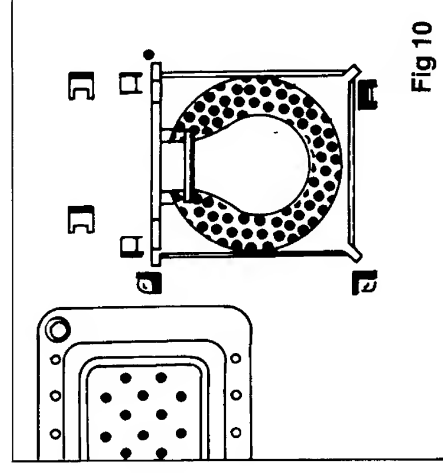


Fig 10

Replacement bulbs Part No 650065 are available from your local Service Centre (see back page).


# Caring for your Combination Oven

## Cleaning the Outside of the Oven

Wipe over with a damp cloth only. Do not use abrasive scourers or cleaning agents.

On the Polar White oven the oven vent (see page 6) can be unclipped when the door is opened. This allows it to be cleaned either in the sink or the dishwasher. When replacing the grille ensure that the notches face upward and push firmly into place.

## Cleaning the Inside

The oven light  can be switched on using the temperature selector to improve visibility when cleaning. Note that whilst the cooking fan will come on the oven elements and microwave will not come on.

Clean the interior of the oven using soapy water and proprietary oven cleaners. Do not use hard scouring pads.

For baked on residues, spray with the oven cleaner in the cold oven, set the oven to 50°C and heat for two minutes. Do not heat for longer than this as the cleaning agents can become very aggressive at higher temperatures, which could cause spots to appear on the enamel.

If any oven cleaner is accidentally sprayed on the painted or plastic elements (ie control panel, switches, door handle etc) it must be washed off immediately otherwise dull spots will develop.

The grill element cannot be removed. The intervening spaces are best cleaned using a spray on cleaner and thin brush (eg an old toothbrush).

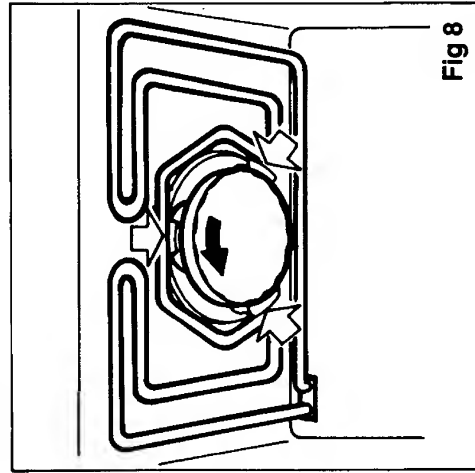


Fig 8

The porcelain cover (Fig 8) must be cleaned. It can be removed by turning in the direction of the arrow. It may be cleaned either in the sink with a non abrasive cleaner or put into a dishwasher.

When replaced make sure that all three lugs are located under the slots in the roof of the oven.

## 3. Built in above a Hotpoint single oven

### a. Warning

The Hotpoint 6680B/6680W Combination Oven must only be installed above Hotpoint single ovens Models 6110B, 6120B and 6120W. It must not be installed above any other Hotpoint oven or any other manufacturers products.

### b. Conditions of use

The following conditions of use must be followed to ensure the safe, long term operation of the 6680B/W Combination Oven.

1. Grilling in the lower oven **must** be done with the door closed.
2. The 6680B/W must only be built in using the special built in kit Model 6070B (Mink Brown) or 6070W (Polar White).
3. The installation instructions, supplied with the built in kit 6070B/W must be followed precisely to ensure adequate ventilation.

Figures 3 and 4 below are given for planning guidance only. For full details please refer to the instructions supplied with the 6070B/W built in kit.

- d. The shelf supporting the Combination Oven must be 15mm thick.
- e. The housing unit should be solid wood or have a melamine or laminate finish.

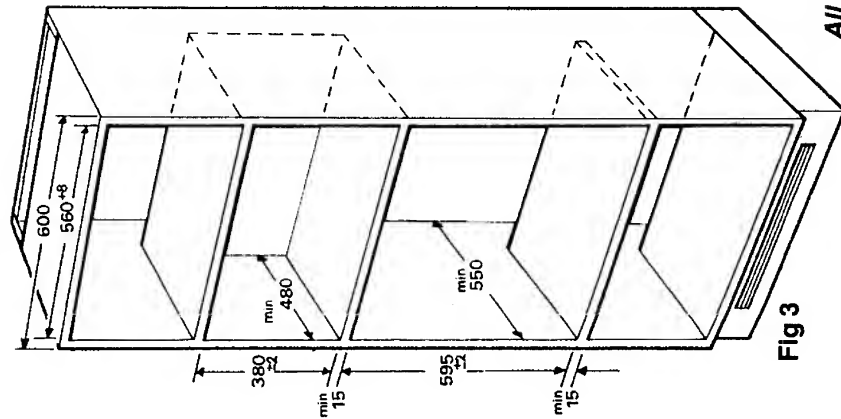


Fig 3

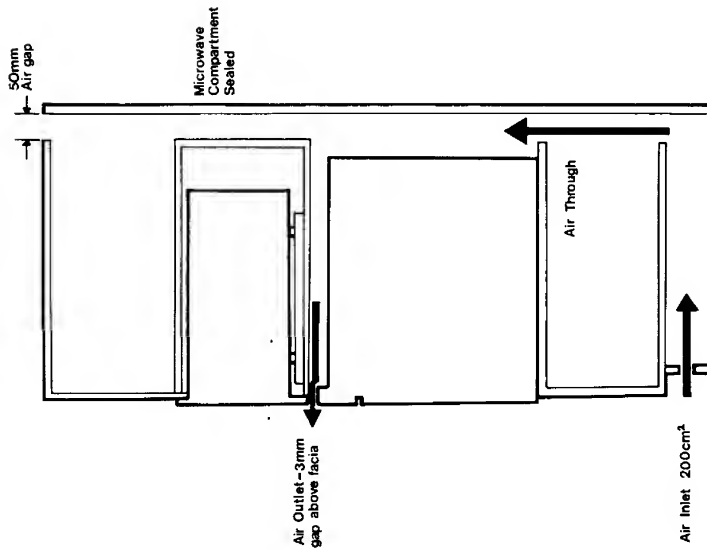


Fig 4

# Get to know your Combination Oven

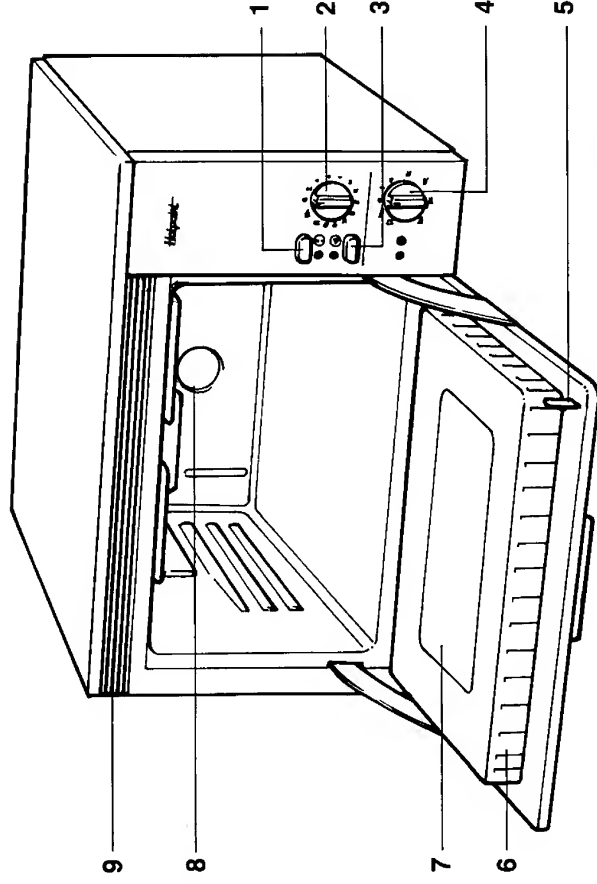


Fig 5

1. Selector Button for Microwave Function, with Green Indicator light  
 Button not pressed in: 600 W, green light does not glow  
 Button pressed in: 180 W, green light glows.
  2. Microwave Time Control Knob.
  3. Microwave Start Button, with Yellow Indicator Light.
  4. Oven Temperature Selector Knob, with Red Thermostat Light and Yellow On/Off Light.
  5. Door Latch with safety interlock to prevent microwave power being on when the door is opened.
  6. Stainless steel inner door frame.
  7. Oven Window, with safety screen to prevent escape of microwaves.
  8. Oven Light.
  9. Oven Vent – **Warning:** This becomes hot during use.
- Fittings included but not shown:
- One wire shelf
  - One glass tray
  - One metal baking/grill tray.

# Safety Rules

The following is a list of rules to be followed to ensure that your Hotpoint Combination Oven continues to give safe and satisfactory performance.

If you have installed the Combination Oven above a Hotpoint single oven, grilling in the lower oven **must** be done with the door closed.

**Do not** place any object between the front face of the oven and the door.

**Do not** operate the oven if the door seal is damaged or the door does not close properly. Inspect these areas for damage. If there is any damage the oven must not be operated until it has been repaired by a Hotpoint Service Engineer.

**Do not** operate the oven when empty, as this may damage the oven.

**Do not** use a metal container as microwaves cannot penetrate metal. It is not advisable to use utensils with gold or silver trim as these may be blackened in the microwave oven. Porcelain or glass are suitable as containers.

**Do not** cook eggs in the shell. The expansion and build up of pressure could cause the egg to explode. After cracking and removing the egg from the shell always pierce the yolk with a toothpick or skewer prior to frying, poaching or boiling.

**Do not** cook food in a bottle or sealed container. Make sure that the cap or seal is removed or pierced, otherwise it may cause an explosion in the cavity.

**Do not** cook food with a shell or in skin such as a chestnut without making a split in the shell or skin with a kitchen knife.

**Do not** use the oven for any other purpose than cooking (e.g. Drying clothes).

**Do not** insert any object into the openings on the outer case.

**Do not** touch or allow any object to cover the vents on the top, the sides or the back of the outer casing during operation.

# Operating your Combination Oven (cont'd)

## 3. Use of Microwave and Conventional Oven/Grill Together

The great advantage of your Combination Oven is that you can cook by conventional heat (Oven or Grill) and Microwave at the same time. This gives you an extremely fast and economical cooking system and one which produces food which both looks and tastes wonderful.

To carry out Combination Cooking simply set both Microwave and Oven/Grill controls together. There are many more details and recipes for this type of cooking given in the Cookery Book provided, but as an example here is the way to cook a 1 kg (2½lb) Roast Chicken in 45 minutes.

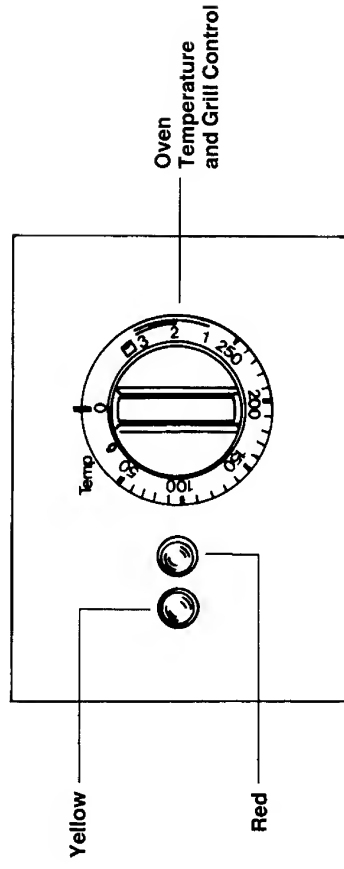
1. Place the glass tray on the floor of the oven with the wire grid inside.
2. Place the chicken breast down on the grid and pour a cup of water into the glass tray. (This will form the stock for gravy.)
3. Set Oven control to 190–210°C and Microwave power to 180 W.
4. Set Timer and cook for 25 minutes.
5. Turn over the chicken, baste, and put back in the oven.
6. Set Timer and cook for 20 minutes.
7. Ten minutes from the end of cooking turn the Oven Control to to save energy (keep the door closed).

The finished roast chicken will be juicy and crisp.

# Operating your Combination Oven

## 1. Use as a Conventional Oven and Grill

**Note:** Before using for the first time heat up the closed oven for 60 minutes with the temperature selector set to 250°C. After this period return to the light only setting for 10 minutes (see below).



**Fig 6 Oven and Grill Controls**

The Oven and Grill Functions are controlled by the lower of the two control knobs (see Fig 5, page 6).

The settings are as follows:

### Oven Light/Cooling Fan on only

This is useful when cleaning the oven

Also **always** return to this setting for 10 minutes after using the Conventional Oven or Grill Functions. This allows the Oven to cool down. This is particularly important where the oven is built in to avoid the possible discolouration of the kitchen unit above the oven.

### 50–250°C Oven Temperature Setting

Controls the heat input into the oven by both the top and bottom elements. The temperature is thermostatically controlled. Indicator lights work in conjunction with this setting.

Yellow Light; shows that oven has been switched on.

Red Light; lights up until temperature has been reached. Then it cycles on and off as the thermostat maintains the temperature.

# Operating your Combination Oven (cont'd)

## Grill Setting


This setting selects the top element only. There are three power levels for the grill.

3. Full Power
2. Medium Power
1. Low Power

### Note:

1. The red thermostat light does not work during grilling.
2. Do not attempt to turn the selector past the grill setting to switch the oven off. Always turn the selector anticlockwise to switch off.

## Tips for using the Conventional Oven/Grill

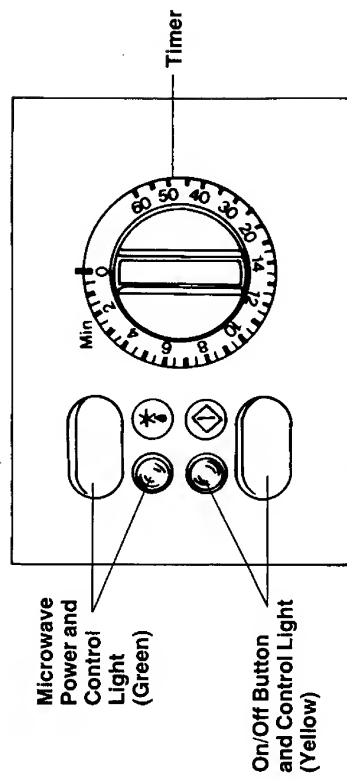
1. Put all roasts, cakes and pastries into a cold oven as this saves energy. All the timings in the cookery book are based on a cold oven. If the oven is hot when you start cooking then shorten the cooking time by 5-10 minutes.
2. To minimise the soiling of your oven cook roasts in a roasting dish with a lid. NB. If roasting in conjunction with microwaves (see page 10) then the roasting dish must be glass, ceramic or heat resistant plastic.
3. Place the container on the wire shelf with the glass tray being placed on the floor of the oven to collect drips.
4. Turn a joint once halfway through the roasting period.
5. To save energy, turn the oven to  light only 10 minutes from the end of cooking time and keep the door closed.
6. The length of cooking time is not altered by the amount of food being cooked.

## Tips for using the Grill

1. Grill with the oven door closed as this saves energy.
2. Place the food to be grilled on the wire grid provided and place the glass tray on a lower shelf to catch the drips.
3. The grid can be reversed to adjust the distance of the food from the grill.
4. When using the grill for a long time it will turn itself on and off automatically for short periods.

For further information please refer to the relevant sections of the cookery book supplied.

## 2. Use as a Microwave Only



**Fig 7 Microwave Controls**

The Microwave Function is controlled by the upper control knob (see Fig 5, Page 5).

### Power

The Microwave power level is set with this button. When the button is out the Microwave power operates at 600 W. When pressed in the Microwave power operates at 180 W and the green light glows.


### On/Off

The Microwave power is switched on and off with this button. When switched on the yellow indicator light glows.

### Time 0-60 minutes

The Microwave operation time is set by using this knob. Always set the time by turning the knob to a longer time and then turning back to the time required. At the end of the cooking period a bell sounds and the Microwave power is switched off.

## Tips for using the Microwave Function

1. Follow the Safety Rules shown on page 11.
2. The door can be opened during cooking. In this case the Microwave power will be switched off and the Timer will stop. To restart the oven simply close the door and press the start  button.
3. Only use heat resistant glass, ceramic or plastic containers.
4. Often serving dishes can be used for cooking in a microwave, this saves on washing up.
5. The length of cooking time required depends upon the quantity of food being cooked, ie double the quantity takes twice as long to cook.

For further information please refer to the relevant sections of the cookery book supplied.





## **Key Contacts**

### **After Sales Service**

Over 1100 trained specialists, directly employed by us, ensure that you have complete confidence in both the appliances and services we offer.

#### **Repair Service**

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat & 10 to 4 Sun)

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 302 200

Note: Our Service Operators will require the following information:

Model Number

Serial Number

#### **Extended Warranties**

UK: 08709 088 088

(Open 8 to 6 Mon - Fri)

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 502 200

#### **Genuine Parts and Accessories**

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri, 8-30 to 12 Sat)

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: (01) 842 6836